

DETAILS OF INSPECTION VIOLATIONS

CORRECTIVE ACTION STATEMENT

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	VERANDA BUFFET	19	0	No
BREAD, CONDIMENTS, AND NUTS WERE NOT UNDER THE SNEEZE GUARD.				
Buffet Re-Arranged so all Items are protected by sneezezeguards				
2	WAREWASH AREA	30	0	No
THERE WAS NO SOAP AT THE HANDWASH STATION LOCATED IN THE WAREWASH AREA.				
Soap was put in immediately in the handwash station.				
3	VERANDA BUFFET	21	0	No
THE INSIDE SURFACES OF THE COFFEE CABINET DOORS WERE CONSTRUCTED OF UNFINISHED WOOD MAKING THIS AREA DIFFICULT TO CLEAN.				
Staff captain has treated the wood as per Inspectors Instructions.				
4	WAREWASH AREA	29	0	Yes
THERE WAS EVIDENCE IN THE SINK STRAINER THAT IT HAD BEEN USED FOR OTHER PURPOSES THAN WASHING HANDS.				
Staff Re-Instructed in cleaning/ checking procedures. Supervision increased.				
5	VERANDA BUFFET	28	0	No
CLEAN COFFEE AND TEA CARAFES IN THE COFFEE CABINET WERE STILL WET.				
Staff Re-Instructed proper Air Dry procedures. Supervision enhances to verify.				
6	PASTRY/BAKERY	21	0	No
A CARDBOARD CONTAINER OF PLASTIC WRAP WAS NOTED IN THIS AREA.				
A new plastic foil dispenser has been put in placed.				
7	VERANDA BUFFET	38	0	No
AN EMPTY CAN OF PAN RELEASE WAS STORED IN THE CLEANING LOCKER UNDER THE ICE STATION. THIS LOCKER WAS NOT MAINTAINED FOR CLEANING.				
All crew reminded of proper storage / Supervision Increased.				
8	WAREWASH MACHINES	22	0	No
THE PRESSURE GAUGES FOR THE WAREWASH AND DISHWASH MACHINES WERE WILL ABOVE THE ACCEPTED VALUES.				
Pressure gauges adjusted to correct value.				
9	COLD GALLEY	15	0	Yes
TWO DENTED CANS OF TUNA WERE NOTED IN THIS AREA. THE DENTS WERE NOT ALONG THE SEAMS OF THE CAN.				
All Staff Re-Instructed checking procedures potentially danger food/Supervision enhance to verify.				
10	VERANDA BUFFET	33	1	No
THE DECK UNDER THE OMELET COOKING STATION WAS CONSTRUCTED OF WOOD AND WAS NOT EASY TO CLEAN. THE DECK AND UNDERSURFACES OF THE FLOOR MATS WERE VERY WET.				
The Omelet Station has been discontinued. All Food will come from the Galley.				
11	VERANDA BUFFET	14	0	No
THE MAITRE'D WAS MAKING OMELETS AND WAS WEARING A BRACELET AND WATCH.				
All staff reminded that excessive jewelry is not permitted whilst preparing food. Closer supervision enforced.				
12	POTWASH AREA	26	0	Yes
A FEW PREVIOUS CLEANED POTWASH ITEMS WERE SOILED WITH A FOOD RESIDUE.				
Staff Re-Instructed in cleaning procedures. Supervision Increased.				

13	PROVISIONS DRY STORES	33	1	No
THE DECK UNDER THE SHELVING WAS SOILED WITH FOOD DEBRIS. Staff Re-Instructed in cleaning procedures. Supervision Increased.				
14	VERANDA GALLEY	19	0	No
A JUG OF COOKING OIL WAS NOT LABELED. All Crew reminded of the importance of correct labeling, usage and storage.				
15	BUTCHER SHOP	26	0	Yes
CORROSION WAS NOTED IN THE FOOD CONTACT AREA OF THE MEAT GRINDER. Follow recommendation from Inspector and start using Veg. Oil to prevent further corrosion. Order has been placed for a new one.				
16	VERANDA GALLEY	33	1	No
THE DECK WAS SOILED UNDER THE STACK OVENS. THE WASTE LINE UNDER THE OVENS WAS TOO CLOSE TO THE DECK MAKING CLEANING DIFFICULT. Staff Re-Instructed in cleaning procedures. Supervision Increased.				
17	CREW GALLEY	21	0	No
THE OVEN/RANGE HAD DIFFICULT TO CLEAN FEATURES. When replaced a better design that is more easily cleanable will be sourced.				
18	VERANDA GALLEY	26	0	Yes
THE FRYER COILS WERE SOILED WITH FOOD AND GREASE RESIDUE. Staff Re-Instructed in cleaning procedures /Checking procedures Supervision Increased.				
19	PROVISIONS - FISH STORE ROOM	33	1	No
THE BULKHEAD BEHIND THE SHELVING HAD A MISSING PROFILE STRIP. Profile has been fitted.				
20	VERANDA GALLEY	20	0	No
A SLOTTED FASTENER WAS NOTED ON THE FRYER TEMPERATURE PROBE. A more appropriate fastener is being sourced.				
21	VERANDA GALLEY	27	0	No
THE UNDERSURFACES OF THE GRILLS WERE SOILED WITH GREASE RESIDUE. Staff Re-Instructed in cleaning procedures /Checking procedures Supervision Increased.				
22	PROVISIONS - WINE STORE	33	1	No
THERE WAS A LONG CRACK IN THE DECK TILES. Area to be covered with new tiles. Work order in place.				
23	VERANDA GALLEY	22	0	No
THE THERMOMETER FOR THE WAREWASH UNIT WAS NOT ACCURATE DURING THE FINAL RINSE CYCLE. Temperatures are checked with a separate thermometer.				
24	FOOD SERVICE GENERAL	20	0	No
A FEW CUTTING BOARDS WERE IN PITTED AND SCORED. Cutting boards have been replaced.				
25	VERANDA BUFFET	16	0	Yes
THE TIME AS A CONTROL PLAN INDICATED THAT ALL POTENTIALLY HAZARDOUS FOODS ON THE BUFFET WERE UNDER TIME CONTROL. THE MAITRE'D INDICATED THAT THE INDIVIDUAL CONTAINERS OF YOGURT WERE REFRIGERATED AFTER THE SERVICE WAS OVER IF THE CONTAINERS WERE NOT OPEN. A TEMPERATURE CHECK OF THE YOGURT NOTED 58°F. All Staff have been Re-Instructed proper Time Control procedures.				

26 **POTABLE WATER**

08

1

No

THE REDUCED PRESSURE BACKFLOW PREVENTION DEVICES HAVE NOT BEEN TESTED. THIS WAS NOTED DURING THE LAST INSPECTION.

THIS IS NOW IN PROGRESS

27 HOSES WITH SPRAY GUNS WERE ATTACHED TO DECK TAPS THAT WERE PROTECTED WITH NON-CONTINUOUS PRESSURE BACKFLOW PREVENTION DEVICES.

On order T04040058

28 THE CROSS-CONNECTION CONTROL PROGRAM INDICATED THAT WATTS SERIES 8 DEVICES WERE INSTALLED AT THE DECK TAPS. DURING THE INSPECTION IT WAS CLEAR THAT AT LEAST ONE OTHER TYPE OF DEVICE WAS USED AT THE DECK TAPS.

Cross connection control list has been up dated.

29 THE AIR GAP FOR THE FORWARD WHIRLPOOL MAKE-UP TANKS COULD NOT BE LOCATED.

Air gap verified.

30 **WHIRLPOOL SPAS**

09

3

Yes

THERE WERE A NUMBER OF DAYS WHERE THE FREE CHLORINE RESIDUAL AT THE WHIRLPOOL SPAS WAS LESS THEN 3.0 PPM FOR SEVERAL HOURS. THE LOG FORM INDICATED THE INCORRECT MINIMUM FREE CHLORINE RESIDUAL ALLOWED IN WHIRLPOOL SPAS. THE MINIMUM INDICATED ON THE FORM WAS 1.0 PPM.

The pool man instructed to take immediate action if free chlorine residual drops below 3ppm. The log form is corrected.

31 **POTABLE WATER**

06

2

No

THERE WERE SEVERAL DAYS WHERE THE CHART AT THE FAR POINT MAXED OUT ABOVE 5.0 PPM. THE SYSTEM WAS NOT FUNCTIONING PROPERLY AND MANUAL TESTS WERE NOT TAKEN EVERY 4 HOURS. THE CHARTS FOR 12/25, 12/27-29 NOTED READINGS ABOVE 5.0 PPM AND THERE WAS NOT INDICATION THAT ANY ACTION WAS TAKEN. ONLY TWO MANUAL TESTS WERE TAKING DURING THIS TIME EACH NOTING LEVELS ABOVE 5.0 PPM. ONE TEST NOTED 5.03 ON 12/27 AND ANOTHER TEST NOTED 5.01 ON 12/28. AS PER THE ECOLAB REPRESENTATIVE THE SIGNAL TO THE PUMP WAS INDICATING THAT ADDITIONAL CHLORINE WAS NEEDED EVEN WHEN THE LEVEL WAS ACCEPTABLE. THE CHART FOR 12/26 WAS MISSING. THE CHARTS FOR 12/29-30 WERE NOT CHANGED. THE WERE ADDITIONAL DAYS WHERE THE CHLORINE LEVEL MAXED OUT ABOVE 5.0 PPM AND NO MANUAL TESTS WERE TAKEN.

The Ecolab has rectified the equipment. Chart is as of, 01/03/04 changed every day and all actions to be documented

THE REPRESENTATIVE FROM ECOLAB WAS ON THE VESSEL REPAIRING THE SYSTEM AT THE TIME OF THE INSPECTION.

32 **POTABLE WATER**

06

2

No

THE EVAPORATOR ANALYZER CHART RECORDER WAS NOT CALIBRATED AT THE BEGINNING OF PRODUCTION.

Procedure in place to calibrate on a daily basis.

33 **DECK 4 PANTRY**

29

0

Yes

THE HANDWASH SINK WAS PARTIALLY BLOCKED BY GARBAGE BAGS.

Staff reminded of the importance of hand washing and that facilities remain accessible.